

Orange Rice Pudding

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched white rice, long grain, regular	2 lb	1 qt 2/3 cup	4 lb	2 qt 1 1/3 cups	1. Place 2 lbs of rice and 2 qt 1 cup of water in each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. Cover with foil or a metal lid.
Water		2 qt 1 cup		1 gal 2 cups	
Sugar	1 lb	2 cups	2 lb	1 qt	
					2. In a large bowl, combine sugar, milk, orange rind, cinnamon (optional), vanilla, and raisins (optional). Pour 5 lb of this mixture over each pan of rice. Cover each pan with foil or metal lid.
Lowfat 1% milk		2 qt		1 gal	
Orange rind, grated		1/4 cup 2 Tbsp		3/4 cup	
Ground cinnamon (optional)		1/2 tsp		1 tsp	
Vanilla		2 Tbsp		1/4 cup	

3. Bake until set: Conventional oven: 375° F for 55 minutes Convection oven: 350° F for 45 minutes.
4. Refrigerate for 2-3 hours before serving. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F within an additional 4 hours.
5. Each pan serves 50.
6. CCP: Hold for cold service at 41° F or lower. Portion with No. 12 scoop (? cup).

Notes

Special Tip:

- Rice may be cooked a day ahead.

Serving	Yield	Volume
? cup (No. 12 scoop). For Enhanced Meal Pattern only: 1 portion provides ½ serving of grains/breads	50 Servings: about 10 lb 4 oz 100 Servings: about 20 lb 8 oz	50 Servings: 1 gallon ½ cup; 1 steamtable pan 100 Servings: 2 gallons 1 cup; 2 steamtable pans

Nutrients Per Serving					
Calories	115	Saturated Fat		Iron	1 mg
Protein	3 g	Cholesterol	2 mg	Calcium	54 mg
Carbohydrate	25 g	Vitamin A	83 IU	Sodium	20 mg
Total Fat	1 g	Vitamin C	1 mg	Dietary Fiber	